

"Even More Fun Than The Original"

— Bryan Erdy, NBC-TV

With New
Songs Written
And Performed
By Two-Time
Grammy® Winner
MELISSA ETHERIDGE!



Hey Mom, How About A Little Chocolate Moose, Eh?

- 4 ounces semisweet chocolate, finely chopped
- 1 cup warm water
- 1 cup sugar
- 3 egg whites
- 1 pint heavy cream

Using a double boiler, melt the chocolate. In a separate pan, combine the warm water and sugar over low heat until sugar has completely melted. Now add sugar and water mixture to the melted chocolate and beat for a minute or so, then set it aside. Beat the egg whites until stiff, then whip the cream and fold it in with the egg whites. Once you're done with that, it's probably a good idea to beat the chocolate again. If the chocolate is too thick you can add another tablespoon of water. Now, fold the chocolate into the cream until blended, then spoon the mixture into individual serving cups or glasses. Chill for about three hours, then enjoy, eh?

Makes 6 Servings

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PG GENERAL AUDIENCES
All Ages Appropriate



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